

Zucchini Bread Recipes

Chocolate Pancakes – Simple & Amazing

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup all-purpose flour
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 tbsp sugar
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 3/4 cup buttermilk
- [ ] 2 large eggs, room temperature
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1/2 lemon

For Cooking

- [ ] 2 tbsp butter or oil for the pan
- [ ] Maple syrup or honey for serving

Instructions

1. In a large bowl, whisk together flour, cocoa, sugar, baking powder, baking soda, and salt; set aside.
2. In another bowl, combine buttermilk, eggs, melted butter, vanilla, and lemon zest; beat lightly.
3. Pour the wet mixture into the dry ingredients; fold gently until just combined – a few lumps are fine.
4. Heat a non-stick skillet over medium-low heat; add a dab of butter, then ladle 1/4 cup batter per pancake. Cook ~2-3 minutes until bubbles form, flip, and cook another 1-2 minutes until set.
5. Transfer cooked pancakes to a warm oven (200°F) while you finish the batch; serve stacked with maple syrup and a pat of butter.

Nutrition per serving

310 kcal	10 g	38 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems thick, add a splash of milk to reach a pourable consistency.
- For extra chocolate depth, stir in 1 tbsp melted dark chocolate into the wet mix.
- A pinch of cinnamon adds cozy warmth without overpowering chocolate.